

Nat 40R

N.1 TROLLEY 40 TRAYS GN 1/1
N.1 TROLLEY 20 TRAYS GN 2/1
N.1 TROLLEY 20 TRAYS EN 60X81



External dimensions	1390 x 1175 x 2244 mm
Blast chilling (+90 °C, +3 °C)	200 kg
Shock freezing (+90 °C, -18 °C)	160 kg
Power supply	1 + N / 230 / 50

TECHNOLOGIES



NORTECH APP AND TOUCH-SCREEN 7"



COOKBOOK



COLD CYCLES



CORE PROBES



OZONE SANITIZING
(optional with ozone generator)



SAVING HACCP
DATA
(Wi-Fi and USB
connection for
download and
upload).



ADJUSTABLE FAN
SPEED

APPLICATIONS



BLAST CHILLING AND
SHOCK FREEZING



FISH SANITIZING



ICE CREAM



PASTRY

CONSTRUCTION FEATURES

- Adaptive 7" touch screen controller
- Monocoque construction.
- Internal and external construction in AISI 304 stainless steel.
- Roll-in type blast chiller with ramp for the insertion of trolleys for GN 1/1 or GN 2/1 trays.
- Door gasket resistant to minimum reaching temperatures.
- Cabinet profiles and door profiles resistant to minimum temperatures.
- Technical compartment placed above the cabinet.
- Electrical panel located in the compartment behind the controller that can be easily opened for technical inspections.
- Internal cell with rounded corners to facilitate cleaning operations.
- CFC-free high density polyurethane insulation.
- Evaporator with cataphoresis rust protection.
- Left side door hinge.
- Heated door perimeter to avoid frost formation.

FUNCTIONS

- Probe cycles: the core probe temperature controls the cycle ensuring control and precision.
- Time cycles: the set duration controls the cycle.
- Timer cycles: 6 different timers can be set that automatically warn when the set duration is reached.
- Cascade cycles with multiple probes installed: the cycle allows to set a different target temperature for each installed core probe.
- Cascade cycles with one probe installed: this is a single-phase cycle with infinite time that allows different foodstuffs to be treated continuously without the need to act on the controller.
- Quick start: a preferred cycle set as quick start.

NORTECH APP

- User friendly controller
- Possibility to choose between factory preset cycles or to modify all the parameters of each cycle.
- Customizable multiphase cycles.

- Possibility to modify the parameters also during the current cycle.
- Rename of the display probes, to better distinguish the temperatures of each food.
- Graph of the temperatures during the current cycles.
- Recipe book for saving your favorite cycles.
- HACCP data storage with the possibility of downloading via usb key.
- Any alarms described on the display.

PROGRAMS

- Blast chilling and Shock freezing.
- Automatic sanitizing of fish.
- Ice cream hardening.
- Bottle cooling.
- Air defrost.
- Cabinet drying.
- Pre-cooling.
- Ozone cabinet sanitizing (optional with ozone generator)

STANDARD EQUIPMENT

- n° 1 multi-point core probe.
- External condensate drain.
- Machine supplied without condensing unit.

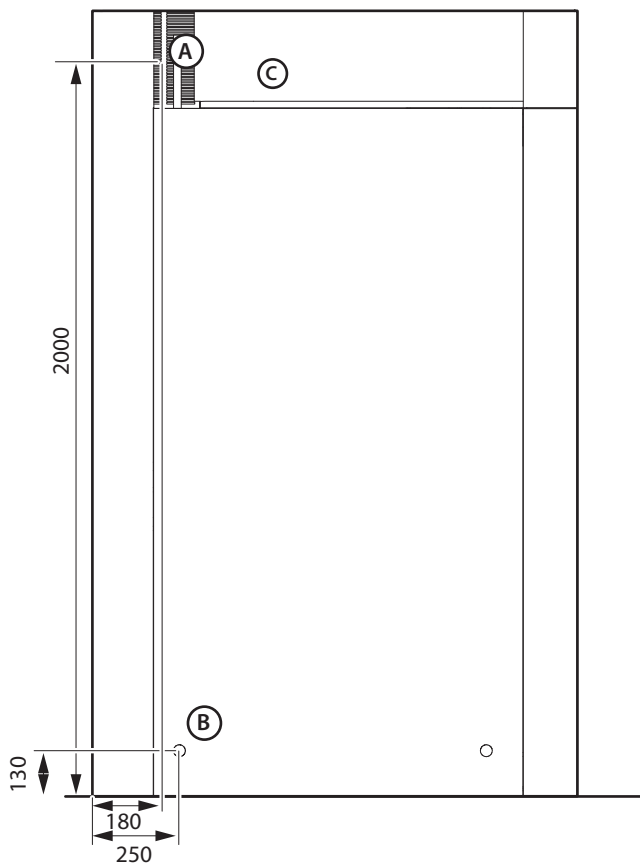
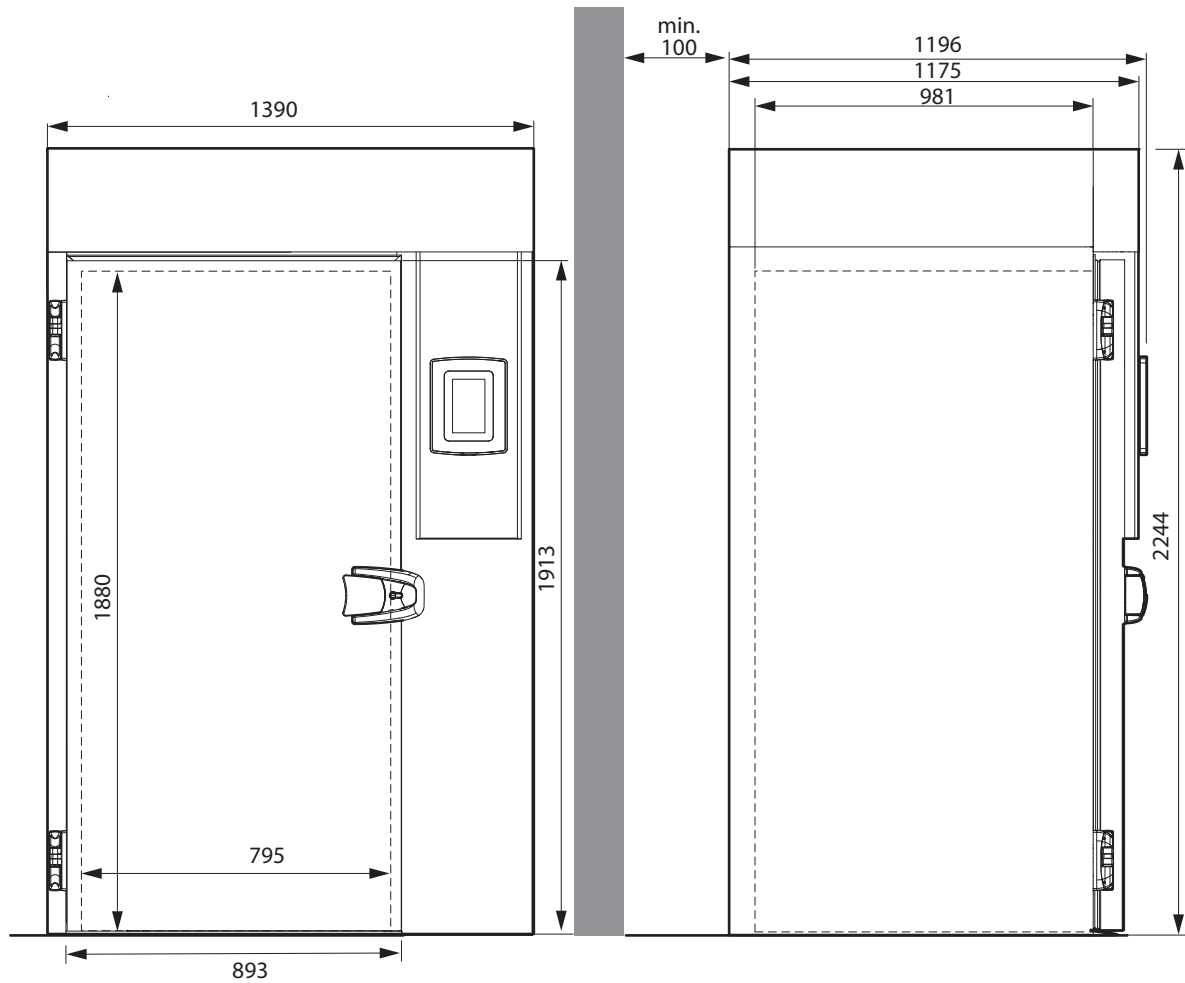
OPTIONAL EQUIPMENT

- Ozone generator for cabinet sanitization cycles.
- Predisposition for 4 core probes (1 probe included).
- Additional core probes.
- Indoor condensing unit.
- Outdoor condensing unit.

CONDENSING UNIT CONNECTION

- Control signal for compressor provided.
- Input available on electronic board for alarm signal from condensing unit.

Technical data	
Cooling capacity requested	19 Kw - (Evap. -10°C / Cond. 45°C)
Refrigerant gas	R452A - R404A (on request)
Ph / Volts / Hz	1 + N / 230 / 50
Max. power consumption cold cycles	1,3 Kw - 5,7 A
Trays and grids capacity	n° 1 trolley for 20 trays GN2/1 n° 1 trolley for 40 trays GN1/1 n°1 trolley for 20 trays EN 60x80
Blast chilling (+90 °C, +3 °C)	200 kg
Shock freezing (+90 °C, -18 °C)	160 kg
Liquid line	ø 12 mm
Linea aspiraizone	ø 28 mm
Internal dimensions	795 x 981 x 1880 mm
External dimensions	1390 x 1175 x 2244 mm
Packaging dimensions	1450 x 1250 x 2400 mm
Gross weight	320 kg
Net weight	260 kg



- (A) Alimentazione elettrica/Power supply
- (B) Scarico condensatore 28 mm / Drainage ø 28 mm (optional)
- (C) Collegamento refrigerante/Cooling connection